

## Oven & grill cleaner

### Description

Suma Max D9.2 is an alkaline cleaner for daily cleaning in areas of heavy grease build-up in food premises.

### Key properties

Suma Max D9.2 is an alkaline detergent suitable for periodic cleaning of heavily soiled surfaces like ovens, grills or salamanders. The blend of alkali, surfactants and solvents effectively removes heavily carbonised soil if used daily. Diluted with water the product is also suitable for soak-cleaning of fryers. Suma Max D9.2 is a non classified product.

### Benefits

- Powerful alkali action removes even heavily carbonised soil
- Safe to handle as product is non-corrosive and the foam trigger reduces mist
- Excellent results on ovens, grills and salamanders
- Suitable for cleaning fryers when diluted
- Non classified product

### Use instructions

#### Oven / grill cleaning:

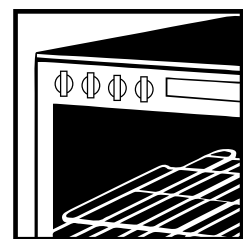
1. Ensure temperature of surface is less than 80°C (optimum 60-80°C).
2. Spray neat product direct onto surface or equipment
3. Leave for 10-30 minutes depending on the level of soiling.
4. Remove loose deposit with a scourer or brush.
5. Rinse well with clean, hot water and allow to air dry.

#### Fryer cleaning:

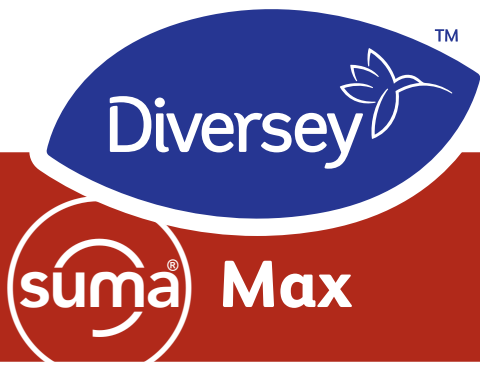
1. Drain oil and close valve.
2. Fill with water to almost oil fill level.
3. Add 1L\* of Suma Max D9.2 for every 10L of water (10% solution).
4. Turn on fryer and bring to a controlled boil for 20-30 minutes.
5. After cooling and draining, scrub remaining residues from side walls and heating elements with a scourer or brush.
6. Rinse twice with clean, hot water and allow to air dry.

#### Grill extractor cleaning:

1. Dismantle the grill extractor.
2. Use Suma Max D9.2 at a minimum concentration of 100ml/l\* in hot water (10% solution).
3. Leave for 30-60 minutes.
4. Rinse well with clean water and allow to air dry.



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**D9.2**

**Technical data**

Appearance: clear light brown liquid

pH value (neat): 11,3

Relative density (20°C): 1,01

*The above data is typical of normal production and should not be taken as a specification.*

**Safe handling and storage information**

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; [sds.diversey.com](https://sds.diversey.com). Store in original closed containers away from extremes of temperature.

Only for professional users / specialists.

**Product compatibility**

Under recommended conditions of use, Suma Max D9.2 is suitable for use on stainless steel materials commonly encountered in the kitchen. Do not use on aluminium, galvanized metal, wood, linoleum or other alkali sensitive materials.